

YEAR 2 UNIT 6: Little Masterchef (Working scientifically)

Enquiry Question: What is a balanced diet?

Related units: Year 1 Unit 6: Where do animals live?
Year 3 Unit 6: How do you work scientifically?

Unit overview

National Curriculum link Year 2: Pupils in years 1 and 2 should explore the world around them and raise their own questions. They should experience different types of scientific enquiries, including practical activities, and begin to recognise ways in which they might answer scientific questions. They should use simple features to compare objects, materials and living things and, with help, decide how to sort and group them, observe changes over time, and, with guidance, they should begin to notice patterns and relationships. They should ask people questions and use simple secondary sources to find answers. They should use simple measurements and equipment (for example, hand lenses, egg timers) to gather data, carry out simple tests, record simple data, and talk about what they have found out and how they found it out. With help, they should record and communicate their findings in a range of ways and begin to use simple scientific language. These opportunities for working scientifically should be provided across years 1 and 2 so that the expectations in the programme of study can be met by the end of year 2. Pupils are not expected to cover each aspect for every area of study.

Assessment (Expectations)

1. Name the types of food we need to eat in order to stay alive and healthy.
2. Name the parts of the plant and say whether or not they can be eaten
3. Explain the hygiene required when making food.
4. Name the materials best used to keep a sandwich fresh.

Scientific vocabulary

- Hygiene
- Bones
- Bread
- Shopping
- dehydrate
- energy
- digest
- temperature
- utensils
- vegetables
- whisk

Activities and Working Scientifically

What is a master chef?

- Asking simple questions and recognising that they can be answered in different ways, Identifying and classifying

Make and wear a chef's hat

- Asking simple questions and recognising that they can be answered in different ways

Sort the shopping – keeping food fresh and safe

- Observing closely, using simple equipment, performing simple tests

What is ready to use from our garden?

- Using their observations and ideas to suggest answers to questions, gathering and recording data to help in answering questions

Cross-curricular links

Writing

- Plan and write up an investigation
- Set of instructions for growing plants
- Learn vegetable and flower names.

Maths

- Measuring plant heights and creating a block graph

Teacher knowledge

Become a Masterchef:

Master chef', as the name suggests, is someone who is very good at their job, is able to run a kitchen and a team of chefs. A master chef has in depth understanding of different kinds of food, knows about ingredients, can present food so that it looks appetising and understands the science of food (what happens to cause changes). Importantly, a master chef knows about and is in charge of safety in the kitchen (preventing cuts, scalds, burns, slips) and makes sure that hygiene is of the highest standard.

Let's get cooking:

Students we need to start to understand how different food are used in different meals. They will need to understand how different food taste and learn about sweet, sour and bitter foods. They will then start to explore the nutrition value of different foods and need to understand how food is made healthy vs unhealthy. Finally they will investigate how foods change when combined e.g. making a cake and what happens when they are cooked.

Misconceptions:

- Whether or not something is a fruit or vegetable (e.g. most think tomatoes are vegetables but they are actually fruit because they grow from flowers and contain seeds).
- That a vegetable is the whole plant (carrots are the roots; cauliflower is the flower; spinach is the leaves).

Resources

Making a 'Little masterchefs' hat

- <http://www.youtube.com/watch?v=URT7PFd2Qwo>
- <http://www.youtube.com/watch?v=HPQDWoIISPg>

Sandwich designs

- <http://www.greatgrubclub.com/domains/greatgrubclub.com/local/media/downloads/Sandwich-fun.pdf>